



Ontario lamb rack

and agnolotti with summer squash and roasted garlic

Double chop lamb rack

- Braised lamb neck agnolotti
- Squash succotash
- 2 green squash ribbons
- 2 yellow squash ribbons
- 2 baby zucchini halves
- 2 sunburst squash halves
- Roasted garlic jus

Pasta dough

One lbs 00 flour
1 T saffron oil
2 T saffron cold tea
Pinch sea salt
12 egg yolks
1 – 2 whole eggs

- In mixing bowl, combine flour, oil and tea and begin mixing
- Add one yolk every minute or two
- Add one whole egg
- Check consistency for second egg
- Finish the dough by hand to bring it together and vacuum pack
- Rest dough for twenty minutes=



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Sofrito

1 cup shallot brunoise
Half cup garlic brunoise
1 cup carrot brunoise
Quarter cup serrano chili brunoise

- Saute all in olive oil on low heat and lightly season
- Cool and store until ready to use

Roast garlic gastrique

2 cups sliced garlic
half cup sugar
1 cup white wine vinegar
1 cup vermouth
2 cups chicken stock
2 litres lamb stock
Peel of one lemon to steep

Braised lamb neck

6 beautiful lamb necks from Beverly Creek
Salt and black pepper
Mire poix
Red wine
Chicken stock
Orange peel
Thyme sprigs

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Sofrito

1 cup chopped mint
1 cup chopped parsley
1 cup chopped coriander

Next Steps

Season and sear necks
Set aside
Sauté mire poix in same pan
Set aside
Boil off red wine
Set aside
Boil off chicken stock
Set aside

- In a hotel pan that accommodates the room
- Lay down the roasted mire poix
- Scatter thyme sprigs and orange peels over top
- Lay a blanket of cheesecloth nicely over everything
- Place lamb necks on top
- Pour over the red wine and chicken stock
- Cover with tinfoil and braise at 175 degrees overnight

- Remove finished shanks to cool
- Strain off braising juice and reduce to a light glaze
- Shred lamb meat, removing all bones, sinew and gristle
- Add in sofrito and reduced lamb reduction
- Fold in chopped mint, parsley and coriander
- Taste for seasoning and cool

- Punch circles from pasta dough and egg wash
- Place lamb braise filling the center, fold over and seal with fluted punch
- Freeze until ready to use

Squash succotsha

Green zuchinni, small dice
Yellow zuchinni, small dice
Butternut squash, small dice
6 saffron threads
Garlic, brunoise
Shallot, brunoise
Picked thyme
Sea salt

- Sweat the squashes in butter and saffron
- Halfway in add aromatics
- Finish with thyme and salt

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(905) 690-8111
beverlycreek.ca

385 Concession 6 E,
Millgrove
ON L8B 1M2



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